

## SMALL PLATES

<b>Lump Crab and Maine Lobster Cake</b>	14
<i>Key Lime Béarnaise, Brunoise of Tropical Fruits</i>	
<b>American Kobe Carpaccio and Tartare Steak</b>	16
<i>Micro Greens, Fingerling Potato Salad, Truffle Vinaigrette</i>	
<b>Scampi Tropicale</b>	15
<i>Mango, Papaya, Kiwi, Tomatoes, Garlic Butter, Rum</i>	
<b>Rum battered Coconut Prawns</b>	14
<i>Palette of three dipping sauces</i>	
<b>Wild Mushroom Fettuccine</b>	12
<i>Sun dried Tomatoes, Marsala Wine, Garlic Cream, fresh Herbs</i>	
<b>Charred Filet and Lobster Roll</b>	14
<i>Sushi Rice, Avocado, Mango and Macadamias, Shoyu</i>	
<b>Grilled Red King Crab Leg</b>	16
<i>Smoked Bacon, Garlic Butter, Scallions, Asparagus Salad</i>	
<b>Demi Dozen of East meets West Oysters</b>	14
<i>Spicy Champagne Mignonette, Cocktail Sauce, Horseradish Granite, Tabasco</i>	
<b>Citrus poached chilled Jumbo Shrimp</b>	14
<i>Joe's Mustard Sauce, Cocktail Sauce and Caramelized Lemon</i>	
<b>Lump crabmeat stuffed Mushrooms</b>	14
<i>Hollandaise Sauce, fresh Herbs</i>	
<b>Cedar plank roasted Oysters</b>	16
<i>Crispy Pancetta, Leeks, Chardonnay Cream</i>	
<b>Potted Escargot</b>	14
<i>Roasted Garlic, Herb Butter, Puff Pastry</i>	
<b>Stack of Shellfish</b>	22 per person
<i>Jumbo Shrimp, Oysters, King Crab, Lobster Claws on Ice</i>	

## SOUPS AND SALADS

<b>Roasted Butternut Squash Bisque</b>	8
<i>Pumpkin Seeds, Candied Ginger, Coriander Chips</i>	
<b>Creamy Five Onion Soup</b>	8
<i>Hobb's Bacon, Green Scallions, Cheddar Shard</i>	
<b>Lobster Bisque</b>	9
<i>Tio Pepe Sherry, Vanilla Bean Crème Fraiche</i>	
<b>Tasting of Bimini Soups</b>	10
<i>Mini portion of all three soups</i>	
<b>New Wave Wedge</b>	8
<i>Crisp Iceberg, Smoked Bacon, Scallions, Grilled Tomato Crostini, Avocado</i>	
<b>Baby Romaine Caesar</b>	8
<i>Garlic-Anchovy dressing, aged Parmesan and Focaccia Croutons</i>	
<b>Bimini House Salad</b>	8
<i>Baby Greens, Grape Tomatoes, Watermelon Radish, Golden Beets, Spring Peas, Sourdough Croutons</i>	

PLEASE no cigar or pipe smoking. An 18% gratuity will be added to parties of 8 or more.

The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens ( such as meat, poultry, eggs, milk, seafood or shellfish ) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.

# FROM THE WOOD BURNING GRILLS

*All Bimini steaks are USDA Certified Angus Beef, wet aged 28 days or more. Our meats are served on the bone, unless specified otherwise to retain the juiciness of the meat. Steaks are seasoned with our special house spices and cooked over Cherry and Oak Hardwood and served with house sauce of your choice.*

## SAUCES

Tortuga Rum Peppercorn, Key Lime Béarnaise, Island Chimichurri,  
Bimini Steak Sauce, Roasted Shallot-Cabernet

22 oz. Bone In Ribeye	37
24 oz. Bone In Porterhouse	42
18 oz. Bone In New York Striploin	36
14 oz. Bone In Veal Chop	38
16 oz. Bone In Kurobuta Pork Chop	30
18 oz. Bone In Double Lamb Chops	38
12 oz. Boneless Filet Mignon	38
8 oz. Boneless Filet Mignon	32
8 oz. Boneless Filet Mignon & 10 oz. Australian Lobster Tail	Market Price
8 oz. Boneless Filet Mignon & 16 oz. Alaskan Red King Crab	Market Price
12 oz. Bone In Free Range Chicken Breast	28

## SIGNATURE DISHES

16 oz. Roasted Prime Rib of Beef <i>Creamed Horseradish, Beef Jus</i>	26
24 oz. Roasted Prime Rib of Beef (Bone In) <i>Creamed Horseradish, Beef Jus</i>	35
Pesto herb crusted Rack of Lamb <i>Rosemary &amp; Garlic Fingerling Potatoes, Port Wine Essence</i>	40
Twin Australian Lobster Tails <i>Caramelized Lemon, Sweet Butter Fondue</i>	Market Price
Lemongrass steamed Alaskan Red King Crab Legs <i>Caramelized Lemon, Sweet Butter Fondue</i>	44
Pan roasted Chilean Sea Bass <i>Fine Herbs Risotto, smoked Tomato Broth</i>	32
Seared Day Boat Scallops <i>Lobster Mashed Potatoes, Asparagus Salad</i>	28
Pan seared B.C. Northern Chinook Salmon <i>King Crab, Scallions, Sake Butter</i>	30
Morro Bay Abalone <i>Lemon butter, Dry Sack Sherry, toasted Almonds, Lobster mashed potatoes</i>	Market Price

## SIDES

Bimini Baker <i>Sour Cream, Chives, Cheddar Cheese, Pancetta, Sweet Butter</i>	5	Beer Battered Onion Rings <i>Sam Adams Ale, Chipotle Catsup</i>	6
Maine Lobster Whipped Potatoes <i>Yukon Gold Potatoes, Olive Oil, Chives</i>	8	White Cheddar Mac and Cheese <i>Brunoise of Smoked Black Forest Ham</i>	8
Butter roasted Fingerling Potatoes <i>Rosemary, roasted Garlic, Italian Parsley</i>	5	Creamed Corn <i>French fried Shoestring Onions</i>	6
Scalloped Potatoes au Gratin <i>Cheddar Cheese, Crème Fraiche, smoky Bacon Essence</i>	8	Creamed Spinach <i>Parmesan, Smoked Bacon, Maui Onion</i>	7
Crunchy Steak House Fries <i>Old Bay Seasoning</i>	5	Steamed Broccolini <i>Roasted Garlic, aged Goat Cheese</i>	6
Spray of steamed Asparagus <i>Hollandaise Sauce</i>	6	Braised Button Mushrooms <i>Cabernet Sauvignon, Sweet Butter, Demi-Glace</i>	6